- iii Instructions to Authors
- v Guidelines for the Preparation and Review of Papers Reporting Sensory Evaluation Data
- vi Acknowledgment of Reviewers
- 1 Factors Controlling Gas Retention in Nonheated Doughs. H. He and R. C. Hoseney
- 6 Effects of Lipids and Emulsifiers on Alveograph Characteristics. K. Addo and Y. Pomeranz
- 13 Determination of Water Distribution and Mobility Inside Maize Kernels During Steeping Using Magnetic Resonance Imaging. R. Ruan and J. B. Litchfield
- 17 Effect of the Quantity of Wheat Flour Protein on Bread Loaf Volume. H. He and R. C. Hoseney
- 20 Influence of Starter Cultures Consisting of Lactic Acid Bacteria and Yeasts on the Performance of a Continuous Sourdough Fermenter. A. Vollmar and F. Meuser
- 27 A Colorimetric Method for Estimating Spaghetti Cooking Losses. R. R. Matsuo, L. J. Malcolmson, N. M. Edwards, and J. E. Dexter
- 30 A Comparison of Some Rheological Properties of Durum and Wheat Flour Doughs. L. Lindahl and A.-C. Eliasson
- 35 Evaluation of the McGill No. 2 Rice Miller. S. B. Andrews, T. J. Siebenmorgen, and M. Mauromoustakos
- 43 Wet-Milling Characteristics of Propionate-Treated High-Moisture Maize. I. Yields and Compositions of Products. C. Wang and L. A. Johnson
- 47 Wet-Milling Characteristics of Propionate-Treated High-Moisture Maize. II. Qualities of Starch and Gluten. C. Wang and L. A. Johnson
- 50 Studies on the Improvement of Quality of Wheat Infected with Karnal Bunt. I. Milling, Rheological, and Baking Properties. K. S. Sekhon, N. Singh, and R. P. Singh
- 55 Studies on the Improvement of Quality of Wheat Infected with Karnal Bunt. II. Nutritional and Biological Effects. N. Singh, K. S. Sekhon, A. K. Srivastava, and P. P. Gupta
- 60 Effect of Amylose Molecular Size and Amylopectin Branch Chain Length on Paste Properties of Starch. J.-L. Jane and J.-F. Chen
- 66 Preservation of High-Moisture Maize by Various Propionate Treatments. M. O. Raeker, C. J. Bern, L. A. Johnson, and B. A. Glatz
- 70 Graft Polymerization of Cationic Methacrylate, Acrylamide, and Acrylonitrile Monomers onto Starch by Reactive Extrusion. M. E. Carr, S. Kim, K. J. Yoon, and K. D. Stanley
- 75 Total and Soluble Fiber Content of Air-Classified White Flour from Hard and Soft Wheats. G. S. Ranhotra, J. A. Gelroth, B. K. Glaser, and E. S. Posner
- 78 Effects of Lime Treatment on the Bioavailability of Calcium in Diets of Tortillas and Beans: Bone and Plasma Composition in Rats. S. Serna-Saldivar, L. W. Rooney, and L. W. Greene
- 82 Dry Milling and Physical Characteristics of Alkali-Debranned Yellow Dent Corn. A. H. Mistry and S. R. Eckhoff
- 85 Nutrients and Antinutrients in Quinoa Seed. G. S. Chauhan, N. A. M. Eskin, and R. Tkachuk
- 89 Studies on Frozen Dough Baking. I. Effects of Egg Yolk and Sugar Ester. K. Hosomi, K. Nishio, and H. Matsumoto
- 92 Equivalence of High Molecular Weight Glutenin Subunits Prepared by Reversed-Phase High-Performance Liquid Chromatography and Sodium Dodecyl Sulfate-Polyacrylamide Gel Electrophoresis. A. Kawka, P. K. W. Ng, and W. Bushuk
- 96 Characterization of Pejibaye Starch. J.-L. Jane, L. Shen, and F. Aguilar
- 2 CEREAL CHEMISTRY

- iii Instructions to Authors
- v Guidelines for the Preparation and Review of Papers Reporting Sensory Evaluation Data
- vi Acknowledgment of Reviewers
- 1 Factors Controlling Gas Retention in Nonheated Doughs. H. He and R. C. Hoseney
- 6 Effects of Lipids and Emulsifiers on Alveograph Characteristics. K. Addo and Y. Pomeranz
- 13 Determination of Water Distribution and Mobility Inside Maize Kernels During Steeping Using Magnetic Resonance Imaging. R. Ruan and J. B. Litchfield
- 17 Effect of the Quantity of Wheat Flour Protein on Bread Loaf Volume. H. He and R. C. Hoseney
- 20 Influence of Starter Cultures Consisting of Lactic Acid Bacteria and Yeasts on the Performance of a Continuous Sourdough Fermenter. A. Vollmar and F. Meuser
- 27 A Colorimetric Method for Estimating Spaghetti Cooking Losses. R. R. Matsuo, L. J. Malcolmson, N. M. Edwards, and J. E. Dexter
- 30 A Comparison of Some Rheological Properties of Durum and Wheat Flour Doughs. L. Lindahl and A.-C. Eliasson
- 35 Evaluation of the McGill No. 2 Rice Miller. S. B. Andrews, T. J. Siebenmorgen, and M. Mauromoustakos
- 43 Wet-Milling Characteristics of Propionate-Treated High-Moisture Maize. I. Yields and Compositions of Products. C. Wang and L. A. Johnson
- 47 Wet-Milling Characteristics of Propionate-Treated High-Moisture Maize. II. Qualities of Starch and Gluten. C. Wang and L. A. Johnson
- 50 Studies on the Improvement of Quality of Wheat Infected with Karnal Bunt. I. Milling, Rheological, and Baking Properties. K. S. Sekhon, N. Singh, and R. P. Singh
- 55 Studies on the Improvement of Quality of Wheat Infected with Karnal Bunt. II. Nutritional and Biological Effects. N. Singh, K. S. Sekhon, A. K. Srivastava, and P. P. Gupta
- 60 Effect of Amylose Molecular Size and Amylopectin Branch Chain Length on Paste Properties of Starch. J.-L. Jane and J.-F. Chen
- 66 Preservation of High-Moisture Maize by Various Propionate Treatments. M. O. Raeker, C. J. Bern, L. A. Johnson, and B. A. Glatz
- 70 Graft Polymerization of Cationic Methacrylate, Acrylamide, and Acrylonitrile Monomers onto Starch by Reactive Extrusion. M. E. Carr, S. Kim, K. J. Yoon, and K. D. Stanley
- 75 Total and Soluble Fiber Content of Air-Classified White Flour from Hard and Soft Wheats. G. S. Ranhotra, J. A. Gelroth, B. K. Glaser, and E. S. Posner
- 78 Effects of Lime Treatment on the Bioavailability of Calcium in Diets of Tortillas and Beans: Bone and Plasma Composition in Rats. S. Serna-Saldivar, L. W. Rooney, and L. W. Greene
- 82 Dry Milling and Physical Characteristics of Alkali-Debranned Yellow Dent Corn. A. H. Mistry and S. R. Eckhoff
- 85 Nutrients and Antinutrients in Quinoa Seed. G. S. Chauhan, N. A. M. Eskin, and R. Tkachuk
- 89 Studies on Frozen Dough Baking. I. Effects of Egg Yolk and Sugar Ester. K. Hosomi, K. Nishio, and H. Matsumoto
- 92 Equivalence of High Molecular Weight Glutenin Subunits Prepared by Reversed-Phase High-Performance Liquid Chromatography and Sodium Dodecyl Sulfate-Polyacrylamide Gel Electrophoresis. A. Kawka, P. K. W. Ng, and W. Bushuk
- 96 Characterization of Pejibaye Starch. J.-L. Jane, L. Shen, and F. Aguilar
- 2 CEREAL CHEMISTRY

- 101 NOTE: Enhancement of High-Performance Liquid Chromatography of Soybean Proteins by Addition of Sodium Dodecyl Sulfate. R. E. Peterson and W. J. Wolf
- 103 NOTE: Presence of K Proteins in Developing Wheat Grain. M. Kazemie and W. Bushuk
- 105 NOTE: Use of Lithium Chloride for the Extraction of Flour Proteins. M. Kazemie and W. Bushuk
- 107 NOTE: Sensitivity of Near-Infrared Absorption to Moisture Content Versus Water Activity in Starch and Cellulose. S. R. Delwiche, R. E. Pitt, and K. H. Norris
- NOTE: How "Free" is "Gluten Free"? Relationship Between Kjeldahl Nitrogen Values and Gluten Protein 110 Content for Wheat Starches. J. H. Skerritt and A. S. Hill
- 113 NOTE: Zeins in Sweet Corn (Sugary-1). C. M. Wilson

MARCH-APRIL 1992

- Instrumental Measurement of Cookie Hardness. I. Assessment of Methods. C. S. Gaines, A. Kassuba, 115 and P. L. Finney
- 120 Instrumental Measurement of Cookie Hardness. II. Application to Product Quality Variables. C. S. Gaines, A. Kassuba, P. L. Finney, and J. R. Donelson
- Relationships Between Protein Composition and Functional Properties of Wheat Flours. R. B. Gupta, 125 I. L. Batey, and F. MacRitchie
- Relationships Between Protein Composition and Mixograph and Loaf Characteristics in Wheat. 132 H. Dong, R. G. Sears, T. S. Cox, R. C. Hoseney, G. L. Lookhart, and M. D. Shogren
- 137 Estimation of Milling Efficiency: Prediction of Flour Refinement by the Measurement of Pericarp Fluorescence. S. J. Symons and J. E. Dexter
- 141 Age-Related Changes in the Cake-Baking Quality of Flour Milled from Freshly Harvested Soft Wheat. K. Shelke, R. C. Hosenev, J. M. Faubion, and S. P. Curran
- 145 Age-Related Changes in the Properties of Batters Made from Flour Milled from Freshly Harvested Soft Wheat. K. Shelke, R. C. Hoseney, J. M. Faubion, and S. P. Curran
- 148 Relation Between Wheat Kernel Hardness, Environment, and Gliadin Composition. F. R. Huebner and C. S. Gaines
- Stabilizing Brown Rice to Lipolytic Hydrolysis by Ethanol Vapors. E. T. Champagne and R. J. Hron, Sr. 152
- 156 Nitrogen Balance in Infants Fed Formulas Containing Amaranth or a Soy-Oats Formula. F. R. Del Valle, M. Escobedo, A. Sanchez-Marroquin, H. Bourges, M. A. Bock, and P. Biemer
- 160 Effect of Various Sugars on the Quality of Baked Cookies. S. Nishibori and S. Kawakishi
- 164 Wheat Hardness. I. A Method to Measure Endosperm Tensile Strength Using Tablets Made from Wheat Fleur. R. B. Malouf and R. C. Hoseney
- 169 Wheat Hardness. II. Effect of Starch Granule Protein on Endosperm Tensile Strength. R. B. Malouf, W. D. A. Lin, and R. C. Hoseney
- 174 Influence of Specific Gliadins on the Breadmaking Quality of Wheat. H. J. Van Lonkhuijsen, R. J. Hamer, and C. Schreuder
- 178 Effects of Cooking and Treatment with Sodium Bisulfite on In Vitro Protein Digestibility and Microstructure of Sorghum Flour. D. L. Rom, J. M. Shull, A. Chandrashekar, and A. W. Kirleis
- 182 Effects of Canola Oil or White Mineral Oil at Dust Suppressant Levels on the Storage Characteristics of Wheat. N. D. G. White, D. S. Jayas, J. T. Mills, and B. L. Dronzek

- 191 Relations of Grain Proximate Composition and Physical Properties to Wet-Milling Characteristics of Maize. S. R. Fox, L. A. Johnson, C. R. Hurburgh, Jr., C. Dorsey-Redding, and T. B. Bailey
- 198 β-Glucan-Enriched Fractions from Laboratory-Scale Dry Milling and Sieving of Barley and Oats. B. E. Knuckles, M. M. Chiu, and A. A. Betschart
- 202 Alkali Debranning of Corn to Obtain Corn Bran. A. H. Mistry and S. R. Eckhoff
- 206 Interactions Between Starches, Sugars, and Emulsifiers in High-Ratio Cake Model Systems. C. S. Kim and C. E. Walker
- 212 Effects of Sugars and Emulsifiers on Starch Gelatinization Evaluated by Differential Scanning Calorimetry. C. S. Kim and C. E. Walker
- 217 Characterization and Prediction of the Compressive Stress-Strain Relationship of Layered Arrays of Spongy Baked Goods. S. Swyngedau and M. Peleg
- 222 Rheological Properties and Breadmaking Quality of Wheat Flour Doughs Made with Different Dough Mixers. K. Mani, A.-C. Eliasson, L. Lindahl, and C. Trägårdh
- 226 NOTE: Pentosans in Flours of 1B/1R Translocation Wheats. C. G. Biliaderis, M. S. Izydorczyk, O. M. Lukow, and W. Bushuk
- 229 COMMUNICATION TO THE EDITOR: Demonstration of the 2-Gram Mixograph as a Research Tool. F. Bekes and P. W. Gras

MAY-JUNE 1992

- 233 Isolation of Oat Starch from Oat Flour. W. J. Lim, Y. T. Liang, P. A. Seib, and C. S. Rao
- 237 Cationic Oat Starch: Preparation and Effect on Paper Strength. W. J. Lim, Y. T. Liang, and P. A. Seib
- 240 Comparison of the Cholesterol-Lowering Properties of Whole Barley, Oat Bran, and Wheat Red Dog in Chicks and Rats. R. K. Newman, C. F. Klopfenstein, C. W. Newman, N. Guritno, and P. J. Hofer
- 244 Composition, Cooking Time, and Maturation of Azuki (Vigna angularis) and Common Beans (Phaseolus vulgaris). H. M. Hsieh, Y. Pomeranz, and B. G. Swanson
- 249 Comparison of Alternative Recording Mechanisms (Mobile vs. Fixed-Bowl) for the 35- and 10-Gram Mixographs.
 A. R. Wooding and C. E. Walker
- 254 Application of a 2-Gram Mixograph to Early Generation Selection for Dough Strength. P. W. Gras and L. O'Brien
- 257 Description of the Textural Appearance of Bread Crumb by Video Image Analysis. D. Bertrand, C. Le Guernevé, D. Marion, M. F. Devaux, and P. Robert
- 262 Genotypic Effects on β-Glucan Content of Oat Lines Grown in Two Consecutive Years. H. S. Lim, P. J. White, and K. J. Frey
- 266 Reduction of Phytic Acid During Breadmaking of Whole-Meal Breads. B. Fretzdorff and J.-M. Brümmer
- 270 Inheritance of Gluten Protein Components of a High-Protein Hard Red Spring Wheat Line Derived from Triticum turgidum var. dicoccoides—Semipreparative RP-HPLC, Gel Electrophoresis, and Amino Acid Composition Studies. K. Khan, L. Huckle, and B. L. Jones
- 275 Corn Starch Changes During Tortilla and Tortilla Chip Processing. M. H. Gomez, J. K. Lee, C. M. McDonough, R. D. Waniska, and L. W. Rooney
- 280 Preparation and Properties of Small-Particle Corn Starch. J. Jane, L. Shen, L. Wang, and C. C. Maningat

- 284 Surface Pores of Starch Granules. J. E. Fannon, R. J. Hauber, and J. N. Be Miller
- 288 Effect of High-Temperature Drying of Pasta on Quality Parameters and on Solubility, Gel Electrophoresis, and Reversed-Phase High-Performance Liquid Chromatography of Protein Components. B. Aktan and K. Khan
- 296 Characteristics of Alkali-Extracted Starch Obtained from Corn Flour. A. H. Mistry and S. R. Eckhoff
- 303 Water Loss and Structure Development in Model Cake Systems Heated by Microwave and Convection Methods. L. L. P. Lambert, J. Gordon, and E. A. Davis
- 309 Characterization of Lotus Starch. A. Suzuki, M. Kaneyama, K. Shibanuma, Y. Takeda, J. Abe, and S. Hizukuri
- 315 Effects of Metal-Complexing Agents on Water Binding by Gluten. R. L. Clements
- Firming of Bread Crumb with Cross-Linked Waxy Barley Starch Substituted for Wheat Starch. T. Inagaki 321 and P. A. Seib
- 325 Dielectric Monitoring of Gas Production in Fermenting Bread Dough. M. Ito, S. Yoshikawa, K. Asami, and T. Hanai
- 328 Thermal and Gelling Properties of Maize Mutants from the OH43 Inbred Line. Y.-J. Wang, P. White, and L. Pollak
- 334 Steamed Bread. IV. Negative Steamer-Spring of Strong Flours. G. L. Rubenthaler, Y. Pomeranz, and M. L. Huang
- 338 Optimizing Texture of Reduced-Calorie Yellow Layer Cakes. A. M. Frye and C. S. Setser
- 343 Corn Hardness as Related to Yield and Particle Size of Fractions from a Micro Hammer-Cutter Mill. Y. V. Wu
- 347 NOTE: Copper (II) vs. Zinc Inorganic Salts as Oxidizers in Breadmaking. K. F. Finney, B. L. Bruinsma, and O. Natsuaki
- 349 NOTE: Parental Blends as Predictors of Quality in Spring Wheat Hybrids. S. P. Lanning, C. F. McGuire, and L. E. Talbert

JULY-AUGUST 1992

- 351 Viscoelasticity of Zein-Starch Doughs. J. W. Lawton
- 355 Inhibition of Rye α -Amylase Activity by Barley α -Amylase Inhibitor. A. Törrönen, M. Leisola, and S. Haarasilta
- 359 Puffing Quality of Experimental Varieties of Proso Millets (Panicum miliaceum). K. Delost-Lewis, K. Lorenz, and R. Tribelhorn
- 366 Effect of Nonchaotropic Salts on Flour Bread-Making Properties. H. He, R. R. Roach, and R. C. Hoseney
- 371 Reversed-Phase High-Performance Liquid Chromatographic Analysis of Wheat Proteins Using a New, Highly Stable Column. B. A. Marchylo, D. W. Hatcher, J. E. Kruger, and J. J. Kirkland
- 379 Lipase Activity in Oats—Distribution, pH Dependence, and Heat Inactivation. B. Ekstrand, I. Gangby, and G. Akesson
- 382 ¹⁷O Nuclear Magnetic Resonance Studies on Wheat Starch-Sucrose-Water Interactions with Increasing Temperature. H. Lim, C. S. Setser, J. V. Paukstelis, and D. Sobczynska
- 387 Comparisons of Water Mobility Using 17O Nuclear Magnetic Resonance for Four Sugars: Glucose, Maltose, Maltotriose, and Sucrose. H. Lim, C. S. Setser, and J. V. Paukstelis
- 390 Grain Dryer Controls: A Review. R. G. Moreira and F. W. Bakker-Arkema
- 397 Physical, Chemical, and Dry-Milling Properties of Corn of Varying Density and Breakage Susceptibility. A. J. Peplinski, M. R. Paulsen, and A. Bouzaher

- 401 Effect of Starch Gelatinization on Physical Properties of Extruded Wheat- and Corn-Based Products. S. E. Case, D. D. Hamann, and S. J. Schwartz
- 405 Location of Amylose in Normal Starch Granules. I. Susceptibility of Amylose and Amylopectin to Cross-Linking Reagents. J. Jane, A. Xu, M. Radosavljevic, and P. A. Seib
- 409 Frozen Doughs: Rheological Changes and Yeast Viability. K. Autio and E. Sinda
- 413 Characterization and Estimation of Barley Polysaccharides by Near-Infrared Spectroscopy. I. Barleys, Starches, and β-p-Glucans. Z. Czuchajowska, J. Szczodrak, and Y. Pomeranz
- 419 Characterization and Estimation of Barley Polysaccharides by Near-Infrared Spectroscopy. II. Estimation of Total β-D-Glucans. J. Szczodrak, Z. Czuchajowska, and Y. Pomeranz
- 423 Studies on Frozen Dough. II. Flour Quality Requirements for Bread Production from Frozen Dough. Y. Inoue and W. Bushuk
- 428 Quality and Classification of Hard Red Wheat. D. C. Slaughter, K. H. Norris, and W. R. Hruschka
- 433 Fractionation of High-Lysine Corn to Produce Edible By-Products. A. H. Mistry, M. P. Steinberg, and S. R. Eckhoff
- 436 Variability of α-Amylase Synthesis in Germinating Maize. C. A. Knutson and M. J. Grove
- 440 Content and Composition of Nonstarchy Polysaccharides in Endosperms of Sorghums Varying in Hardness. R. Kavitha and A. Chandrashekar
- 444 Recovery of Lignin During Nonstarch Polysaccharide Analysis. S. I. Flint and M. E. Camire
- 447 Wheat Starch Gelatinization in the Presence of Polydextrose or Hydrolyzed Barley β-Glucan. S. S. Kim and C. S. Setser
- 452 Structure of Glutenin Based on Farinograph and Electrophoretic Results. L. Gao, P. K. W. Ng, and W. Bushuk
- 456 Structure of Corn Starch Paste and Granule Remnants Revealed by Low-Temperature Scanning Electron Microscopy after Cryopreparation. J. E. Fannon and J. N. BeMiller
- 461 NOTE: Amino Acid and Fatty Acid Profiles of the Inca Peanut (Plukenetia volubilis). B. R. Hamaker, C. Valles, R. Gilman, R. M. Hardmeier, D. Clark, H. H. Garcia, A. E. Gonzales, I. Kohlstad, M. Castro, R. Valdivia, T. Rodriguez, and M. Lescano
- 463 NOTE: Phytic Acid, Saponins, and Polyphenols in Weaning Foods Prepared from Oven-Heated Green Gram and Cereals. P. Gahlawat and S. Sehgal
- 465 COMMUNICATION TO THE EDITOR: Effects of High-Voltage Electric Field Treatment on Wheat Dough and Bread-Making Properties. S. Aibara, K. Hisaki, and K. Watanabe
- 467 COMMUNICATION TO THE EDITOR: Enhanced Electrophoretic Detection and Isolation of Friabilin, a Starch Granule Protein. C. F. Morris, G. A. Greenblatt, and H. I. Malkawi

SEPTEMBER-OCTOBER 1992

- 469 β-Glucan Content and Viscosities of Barleys and Their Roller-Milled Flour and Bran Products. R. S. Bhatty
- 472 Alkylresorcinols in Extruded Cereal Brans. I. Al-Rugaie and K. Lorenz
- 475 Isolation and Fractionation of Carbohydrate-Containing Proteins from Wheat Gluten. J. Chen, K. Khan, D. R. Shelton, and B. L. D'Appolonia
- 481 Structural Characterization of the Carbohydrate Portion of a Glycopeptide from Wheat Gluten. J. Chen, D. R. Shelton, B. L. D'Appolonia, and K. Khan
- 485 Cholesterol-Lowering Effects of Rice Bran and Rice Bran Oil Fractions in Hypercholesterolemic Hamsters. T. S. Kahlon, R. M. Saunders, R. N. Sayre, F. I. Chow, M. M. Chiu, and A. A. Betschart
- 6 CEREAL CHEMISTRY

- Effect of Addition of Zein and Gliadin on the Rheological Properties of Amylopectin Starch with Low-to-Intermediate Moisture. H. Madeka and J. L. Kokini
- Bread Crumb Amylograph Studies. I. Effects of Storage Time, Shortening, Flour Lipids, and Surfactants. 495 A. Xu, O. K. Chung, and J. G. Ponte, Jr.
- 502 Bread Crumb Amylograph Studies. II. Cause of Unique Properties. A. Xu, J. G. Ponte, Jr., and O. K. Chung
- 508 Characterization of Low Molecular Weight Glutenin Subunits by Reversed-Phase High-Performance Liquid Chromatography, Sodium Dodecyl Sulfate-Polyacrylamide Gel Electrophoresis, and N-Terminal Amino Acid Sequencing. E. J.-L. Lew, D. D. Kuzmicky, and D. D. Kasarda
- 516 Functional Properties of Psyllium in Wheat-Based Products. Z. Czuchajowska, B. Paszczynska, and Y. Pomeranz
- 521 Characterization of Starch Isolated from Oat Groats with Different Amounts of Lipid, S. M. Hartunian Sowa and P. J. White
- 528 Physical and Chemical Studies of Taro Starches and Flours. J. Jane, L. Shen, J. Chen, S. Lim, T. Kasemsuwan, and W. K. Nip
- Composition of High-Molecular-Weight Glutenin Subunit Dimers Formed by Partial Reduction of Residue 535 Glutenin. W. E. Werner, A. E. Adalsteins, and D. D. Kasarda
- 542 Influence of Added Enzymes on the Rheological Properties of a Wheat Flour Dough. L. Lindahl and A.-C. Eliasson
- 546 Measurement of Flour Color in Color Space Parameters. J. R. Oliver, A. B. Blakeney, and H. M. Allen
- 551 Influence of Protein Addition on Rheological Properties of Amylose- and Amylopectin-Based Starches in Excess Water. L. L. Chedid and J. L. Kokini
- 556 Flavor Characterization of Breads Made from Hard Red Winter Wheat and Hard White Winter Wheat. C .- Y. Chang and E. Chambers IV
- Analysis of Relationships Between Flour Quality Properties and Protein Fractions in a World Wheat Collection. 560 K. R. Preston, O. M. Lukow, and B. Morgan
- Popping Behavior and Zein Coating of Popcorn. P. J. Wu and H. G. Schwartzberg 567
- Effect of Certain Salts on Bread Loaf Volume and on Soluble Nitrogen of Wheat Flour and Nonfat Dry Milk 574 Slurries. R. R. Roach, C. S. Lai, and R. C. Hoseney
- Phytate Content of Soft Wheat Brans as Related to Kernel Size, Cultivar, Location, and Milling and Flour Quality Parameters. F. R. Dintzis, J. Lehrfeld, T. C. Nelsen, and P. L. Finney
- 582 Effect of Baking Absorption on Bread Yield, Crumb Moisture, and Crumb Water Activity. D. P. Puhr and B. L. D'Appolonia

NOVEMBER-DECEMBER 1992

- Effects of Additives on Flour-Water Dough Mixograms. C. E. Lang, E. K. Neises, and C. E. Walker 587
- 592 Pentosans from Gluten-Washing Wastewater: Isolation, Characterizations, and Role in Baking. Y. Yin and C. E. Walker
- 597 Differential Scanning Calorimetric and Rheological Study of the Gelatinization of Starch Granules Embedded in a Gel Matrix. H. Liu and J. Lelievre
- 600 Simultaneous and Nondestructive Measurement of Transient Moisture Profiles and Structural Changes in Corn Kernels During Steeping Using Microscopic Nuclear Magnetic Resonance Imaging. R. Ruan, J. B. Litchfield, and S. R. Eckhoff
- 607 Hydrophobic Properties of Reduced and Alkylated Acetic Acid-Soluble Glutenins-Fractionation by Hydrophobic Interaction Chromatography. E. M. Magnus and K. Khan

- 619 Use of a Penetrometer for Measuring Rheological Characteristics of Biscuit Dough. R. Sai Manohar and P. Haridas Rao
- 623 Lipidemic Response in Rats Fed Flaxseed or Sunflower Oils. G. S. Ranhotra, J. A. Gelroth, and B. K. Glaser
- 626 Starch-Lipid Interactions and Formation of Resistant Starch in High-Amylose Barley. J. Szczodrak and Y. Pomeranz
- 632 Effect of Degree of Milling of Brown Rice and Particle Size of Milled Rice on Starch Gelatinization.
 W. E. Marshall
- 637 Water Self-Diffusion Coefficients and Dielectric Properties Determined for Starch-Gluten-Water Mixtures Heated by Microwave and by Conventional Methods. S. L. Umbach, E. A. Davis, J. Gordon, and P. T. Callaghan
- 643 Sequential Extraction Processing of Flaked Whole Corn: Alternative Corn Fractionation Technology for Ethanol Production. M. P. Hojilla-Evangelista, L. A. Johnson, and D. J. Myers
- 647 Oat Bran Concentrates: Physical Properties of β-Glucan and Hypocholesterolemic Effects in Rats. Y. Mälkki, K. Autio, O. Hänninen, O. Myllymäki, K. Pelkonen, T. Suortti, and R. Törrönen
- 654 Swelling and Gelatinization of Cereal Starches. III. Some Properties of Waxy and Normal Nonwaxy Barley Starches. R. F. Tester and W. R. Morrison
- 659 A Room-Temperature, Rapid Method for the Determination of Protein in Wheat and Other Grains by the Biuret Reaction. F. C. Strong III, and A. M. A. Duarte
- Influence of Nitrogen Fertilization on the Potential Bread-Baking Quality of Two Wheat Cultivars Differing in Their Responses to Increasing Nitrogen Supplies. P. Scheromm, G. Martin, A. Bergoin, and J.-C. Autran
- 671 NOTE: Measurement of Durum Pigment with a Near-Infrared Instrument Operating in the Visible Range. T. N. McCaig, J. G. McLeod, J. M. Clarke, and R. M. DePauw
- 673 NOTE: Effects on Proteins in Sorghum, Maize, and Pearl Millet When Processed Into Acidic and Basic Tô. N. E. Vivas, R. D. Waniska, and L. W. Rooney
- 677 NOTE: Identification of Some Wheat Proteins Separated by a Two-Step Acid Polyacrylamide Gel Electrophoresis and Sodium Dodecyl Sulfate-Polyacrylamide Gel Electrophoresis Technique. G. Branlard, D. Khelifi, and G. Lookhart
- 678 NOTE: Elastic Properties of Bread Crumb. A. Nussinovitch, M. S. Steffens, and P. Chinachoti
- 681 NOTE: Dough Temperature Changes During Mixing in a Mixograph. A. Li and C. E. Walker
- 683 NOTE: Analysis of Potassium Bromate in Flour, Dough, and Bread. V. A. De Stefanis
- 686 COMMUNICATION TO THE EDITOR: Use of Multistacking Gels in Sodium Dodecyl Sulfate-Polyacrylamide Gel Electrophoresis to Reveal Polydispersity, Aggregation, and Disaggregation of the Glutenin Protein Fraction.

 K. Khan and L. Huckle
- 689 Author Index, Volume 69
- 693 Subject Index, Volume 69
 - 1 Cereal Chemistry® Editors and Staff
 - 2 Contents Index, Volume 69

